

LENNY GILMORE/REDEYE

Wednesday
MARCH 9, 2016

★ **FREE** ★

A Chicago Tribune
publication

Get in election
mode with
these movies **3**

Ranking local
pro sports
uniforms **6**

The best
jerk chicken
in the city **10**



IF CHICAGO WERE A NACHO

WHAT'S THE NACHO VERSION OF A CHICAGO-STYLE HOT DOG,
A DEEP-DISH PIZZA AND AN ITALIAN BEEF? DELICIOUS. **8-9**

BY SAMANTHA NELSON FOR REDEYE | REDEYE@REDEYECHICAGO.COM » GET MORE SPONTANEOUS EAT, DRINK, DO, IDEAS AT REDEYECHICAGO.COM



EAT

NATIONAL CRAB DAY

Tortoise Club
350 N. State St. 312-755-1700

The River North restaurant celebrates by offering a platter including crabmeat avocado, baked crab dip and crab cake for \$15. 11:30 a.m.-9:30 p.m.

DRINK

BOURBON MASTER CLASS

Seven Lions
130 S. Michigan Ave. 312-880-0130
Sample six types of bourbon and learn about different styles of the spirit, its history and rarity. Appetizers are included. 6-7:30 p.m. \$34. Tickets: seven-lions.ticketleap.com



IMPROVED OLD FASHIONED RELEASE PARTY

The Dawson
730 W. Grand Ave. 312-243-8955
Try Brooklyn Brewery's old fashioned-inspired rye ale aged in WhistlePig rye oak barrels alongside shots of the West Town bar's Old Fashioned Drip. 6-9 p.m. \$10 for the beer, \$6 for the shot, \$14 for the pair.



SECOND CITY SECOND WEDNESDAYS

ArcLight Cinemas 1500 N. Clybourn Ave. 312-637-4760
Catch a screening of the classic Steve Martin and John Candy comedy "Planes, Trains & Automobiles" followed by a discussion of the film and Q&A with Second City artistic director and head writer Billy Bungeroth. 7 p.m. \$14.50. Tickets: secondcity.com

STARS ALIGN

The Whistler 2421 N. Milwaukee Ave. 773-227-3530
Quinn Tsan, Bill MacKay and Michael Golas team up for a collaborative performance at the Logan Square bar's monthly concert series. 9 p.m. No cover.

DO

HAPPY HOUR OF THE DAY

The Hangge-Uppe (14 W. Elm St. 312-337-0561) offers \$5 Maker's Mark and Jim Beam from 9-10 p.m.

3-DAY FORECAST



WEDNESDAY

65/50

Warm rain



THURSDAY

49/40

Still raining



FRIDAY

47/36

Chillier

Expand your knowledge base.

ENROLL IN EVENING CLASSES AT NORTHWESTERN UNIVERSITY — NO APPLICATION REQUIRED.

Northwestern University School of Professional Studies offers the opportunity to earn credit in undergraduate courses without applying to a degree program. Choose from courses in 36 subjects to advance your career, prepare for graduate study or explore a new topic. Classes are held in the evening on Northwestern's Chicago and Evanston campuses.

Browse courses at sps.northwestern.edu/sal
The spring quarter begins on March 28.

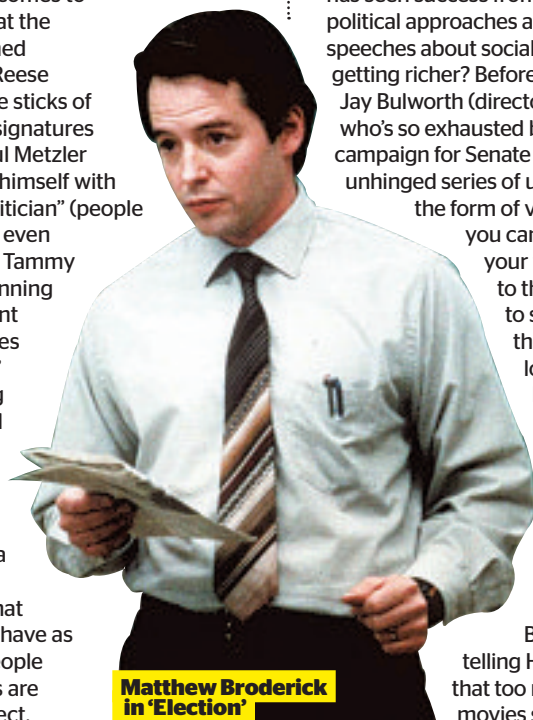
REDEYE ILLUSION

By Matt Pais | REDEYE

The drama, the competition, the colorful personalities, the controversy. Elections have “turn me into a movie” written all over them. Rather than try to round up all the ones that have ever been made, let’s focus on a few notable ones streaming right now on Netflix, in case you haven’t seen them or it’s been a while. Happy watching/voting/shouting at your TV.

MPAIS@BEDEYECHICAGO.COM | @MATTPAIS

Aside from all the lying and cheating and resentment, "Election" provides some arguably reasonable advice when it comes to the election process, even at the high school level. Determined high achiever Tracy Flick (Reese Witherspoon) gives out free sticks of Juicy Fruit while soliciting signatures (people love free stuff); Paul Metzler (Chris Klein) advertises for himself with posters calling him a "Paul-itarian" (people often respond positively to even obvious puns); Paul's sister Tammy (Jessica Campbell), only running for student council president out of spite, asks, "Who cares about this stupid election?" and "Do you think it's going to change anything around here?" in her speech, and the disaffected crowd eats it up. Director/co-writer Alexander Payne's ("Nebraska") movie is also a reminder that even though it may not seem like it, or that they're pressured not to behave as such, politicians and the people involved behind the scenes are human. And nobody's perfect.



Matthew Broderick in 'Election'

Hmm, can you think of a current candidate who makes campaign finance reform a priority and has seen success from throwing conventional political approaches aside in favor of impassioned speeches about socialized medicine and the rich getting richer? Before Bernie Sanders there was Jay Bulworth (director/co-writer Warren Beatty), who's so exhausted by politics as usual that his campaign for Senate re-election becomes an unhinged series of unexpected declarations in the form of very basic raps. "As long as you can pay, I'm going to do it all your way," he says in reference to the incentive for candidates to support the interests of their biggest donors. The love story with Nina (Halle Berry) might not be convincing, but his willingness to call out politicians who ignore the black community is great and important.

Bonus points for telling Hollywood execs that too many of their movies stink.

OK, this hysterical British political satire from the creator of “Veep” isn’t about an election, but it’s worth including here because A) it’s ridiculously funny and clever, and B) it contains biting insight about the miscommunication and bungled agendas that can derail not just any organization but the operations of the high-powered and overwhelmed. The British minister for international development (Tom Hollander of “Mission: Impossible—Rogue Nation”) gets in over his head by calling war “unforeseeable,” then constantly digs deeper as he tries to navigate D.C. political tactics and the media. In an election year, it’s easy to forget about all of the people who factor into decisions besides for the president, and “In the Loop” (and its exceptional supporting turn from **Peter “Doctor Who” Capaldi**) is the funniest, most foul-mouthed kind of strategic smack to the forehead.



With the Illinois primary taking place Tuesday, the heat is on for the Democratic and Republican presidential candidates. Here's how they're expected to do, according to recent polling by Research America Inc. for the Tribune.

The fragmented results here illustrate GOP establishment concerns in trying to deny Trump the nomination. Each of his opponents has claimed they are the strongest to take him on, but with no one willing to drop out, no one can emerge to directly challenge him.

	32%
TED CRUZ	22%
MARCO RUBIO	21%
JOHN KASICH	18%
UNDECIDED	7%

Overall, Hillary Clinton holds a commanding lead in her native state over Bernie Sanders. But among Millennials, Sanders leads, with more than a 10 percent advantage over Clinton.

OVERVIEW	
HILLARY CLINTON	67%
BERNIE SANDERS	25%
UNDECIDED	8%

HILLARY CLINTON
44%

BERNIE SANDERS
56%

SOURCE: CHICAGO TRIBUNE

THE RESEARCH AMERICA INC. POLLING OF REGISTERED VOTERS LIKELY TO CAST A BALLOT IN THE PRIMARY, 600 PER PARTY, WAS CONDUCTED MARCH 2-6. THE POLLING HAS AN ERROR MARGIN OF 4.1 PERCENTAGE POINTS.



Learn to lead in our data-driven world.

Turn data into an asset for your organization with a master's in information management.

Learn more. Attend an information session:
April 11 or May 10 at 5:30 p.m. at our River Forest campus.

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The 7th Annual

Tattoo Convention

March 18th – 20th

Donald E Stephens Convention Center
5555 N River Rd, Rosemont, IL 60018

\$20 Day / \$40 3-Day Pass

COME GET TATTOOED

VillainArts.com

How an advertising boss conquered Instagram

By Amina Elahi | BLUE SKY INNOVATION

Don Draper spent silent hours thinking on his sofa, drink in hand. Jason M. Peterson, chief creative officer of Havas Worldwide, spends hours alone as well—but you're as likely to find him on a rooftop as in his Chicago office.

And instead of an old fashioned, you'll find him wielding his iPhone.

If he spies an alley with a perfect shaft of light shining down, "I'll sit there and I'll wait ... right for that person to walk through," he said. "Boom, I got it."

His creative efforts on Instagram have netted him 719,000 followers and personal fees for promoting brands in his stream of dramatic, black-and-white shots of city life and architecture. In his advertising career, his personal use of social media has fueled pitches to major clients.

Peterson joined the platform about four years ago, after moving from New York to join Havas, whose clients include Coca-Cola, Virgin Mobile and Sony PlayStation, and committing himself to becoming better at social media than anyone in his field.

Shoutouts from celebrity fans such as skateboarder Tony Hawk and exclusive opportunities such as shooting ASAP Rocky from onstage during Lollapalooza last year boosted his presence. Now, his sizable following—he has more fans than some of the products he features—and ability to curate an image give him a boost in the boardroom as well.

"I'm talking about it through practice," Peterson said. "I know how all these things work."

Peterson said he sees social media as a party—and he's not about to be the guy yelling about how great he is. He prefers to be cool and engaging, and he hopes others will like what he has to show off.

In between cityscapes shot from helicopters and rooftops and isolated figures captured midleap at the Grant Park Skate Plaza,

Peterson includes paid endorsements for brands such as the Volvo XC90 and Perrier.

He tells clients, "Let me show you how to show up at this party and have a conversation."

At Havas, Peterson oversees creative for brands including Reynolds consumer products and Dos Equis beer. He taps into his staff, many of whom have large social media followings of their own, to launch or support campaigns from time to time.

Peterson's last 12 hires have been "kids off of Instagram and Vine and Snapchat that are really great at it," he said. He finds them by running social media contests to hire interns, 80 percent of whom he brings on as employees.

Those interns create so-called "insta-content"—thousands of smaller-scale posts and videos—for brands such as Craftsman and Kmart, Peterson said.

"That work is the most important work in our agency," Peterson said. "Not like the TV commercials and bigger kind of stuff we've done. That's the dying age of our industry."

A creative team stacked with social media naturals could be a competitive advantage, said Derek Rucker, who teaches advertising strategy at Northwestern University's Kellogg School of Management.

In Peterson's case, brands might consider his social media endorsements or behavior before signing with his agency, looking for conflicts or red flags, Rucker said. But they're likely to look more at his overall portfolio and success.

"He's basically living the media, as opposed to being someone who's using it," Rucker said. "That might be providing him his own expertise in and of itself."

Peterson said he sees his social media work and Havas' work as one and the same.

"You can think about it like, 'Hey, you do all this other stuff. That's your side hustle,'" Peterson said. "No, no, no. This is my hustle."

READ MORE AT CHICAGOTRIBUNE.COM/BLUESKY.



Story courtesy of
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analysis and events
related to innovation,
entrepreneurship
and the next Big Idea.



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AVOID BACK SURGERY! Amazing Technology Could Relieve Serious Back Pain.

COULD THIS GET RID OF SCIATICA, BULGING DISCS, AND LEG PAIN ONCE AND FOR ALL?

Do You Have Any of the Following Conditions?

- Sharp Pains in the Back of the Leg
- Lower Back Pain
- Herniated/Bulging Discs
- Numbness in Your Arms or Legs
- Shooting Hip or Thigh Pain
- Muscle Spasm, Sprains & Strains

If you've suffered from any of these annoying conditions, you may have "Sciatica".

Sciatica is a compression of the sciatic nerve, usually by an L4 or L5 disc herniations. As you know, sciatica can be a very painful problem, even crippling at times.

Nothing's worse than feeling great mentally, but physically feeling held back from life because your back or sciatica hurts and the pain just won't go away!

Fortunately, if you are suffering from any of these problems, they may be relieved or eliminated by non-surgical spinal decompression combined with cold laser therapy.

"What's The Chance This Will Work For Me?"

A medical study found patients went from moderately painful to almost no pain with decompression treatments. Those that took pain pills improved less than 5%. – Am Society of Anesthesiologist, 2006 Chicago, IL

Another study presented at the American Academy of Pain Management in 2007 showed...

"Patients reported a mean 88.9% improvement in back pain and better function... No patient required any invasive therapies (e.g. epidural injections, surgery)."

These are just two studies out of a dozen done in the last few years, all showing promising results.

Finally, You Have An Option Other Than Drugs or Surgery

New research in a treatment called low level laser therapy, or cold laser, is having a profound effect on patients suffering with pain. This pain-free, non-surgical approach works by stimulating the body's natural healing processes, providing pain relief and reducing injury damage.

This leading edge technology has an impressive success rate of returning patients to work, sports and competitive activities, as well as everyday life.

Patients treated with cold laser therapy often show a higher level of function, both during and after the treat-

ment period. The therapeutic laser provides a tremendous alternative for those facing surgery.

Here's the point of all these studies... spinal decompression combined with cold laser therapy has a high success rate with helping disc herniations, sciatica, and back pain.

This means in just a matter of weeks you could be back on the golf course, enjoying your love life, or traveling again.

M.R.I WARNING:

- ✓ Were Your Results FULLY Explained?
- ✓ Were You Provided Treatment OPTIONS?
- ✓ Were You Provided SECOND OPINIONS?

The Single Most Important Solution To Your Sciatica and Back Pain

It's time for you to find out if these treatments will be your sciatic pain solution. **For 10 days only**, \$35 will get you all the services I normally charge new patients \$250 for! What does this offer include? Everything. Here's what you'll get...

- An in-depth consultation about your health and well-being where I will listen...really listen...to the details of your case.
- A complete neuromuscular examination.
- A thorough analysis of your exam findings so we can start mapping out your plan to being pain-free.
- You'll get to see everything first hand and find out if this amazing treatment will be your pain solution, like it has been for so many other patients.

I'll answer all your most probing question about our pain-free sciatica and back pain evaluation and what it can do for you.

The appointment will not take long at all and you won't be sitting in a waiting room all day either.

And the best part about it is...

No Dangerous Drugs, No Invasive Procedures, and No Painful Exercises

These treatments are very gentle. In fact, I even catch a few patients sleeping during sessions every once and awhile.

"But I feel fine – as long as I take my pain pills."

There's a time to use pain medications, BUT not before seeking a natural way to correct the CAUSE of the problem!

Spinal Decompression combined with Cold laser therapy just may be the answer that you've been looking for. Ask yourself ... after taking all these pain medications and playing the 'wait and see game', maybe for years...are you any better off?

Call and tell the receptionist you'd like to come in for the Special Decompression & Laser Evaluation.

Call 773-725-5835 today, and we can get started with your consultation and exam as soon as there's an opening in the schedule.

Our office is called Taylor Rehabilitation and Wellness Center and you can find us at 4956 W Irving Park Road, Suite 200, Chicago.

I look forward to helping you get rid of your pain so you can start living a healthier, more joyful life.

Sincerely,
Michael Taylor, DC

We Accept
Primary Insurances
& Even Work and
Auto Accidents

P.S. The only real question to ask yourself is this...

What Will Your Pain Feel Like 1 Month From Today?

One of the biggest myths about pain is that it goes away all by itself, without any treatment.

A May 1998 study in the British Medical Journal proved this myth false, showing that 75% of back pain sufferers who do nothing about it will have either pain or disability 12 months later.

Let's face it, if the pain hasn't gone away by now, it's not likely to disappear on its own.

Life's too short to live in pain like this. Call today 773-725-5835 and soon I'll be giving you the green light to have fun again.

Here is What One of Our Patients Had to Say...

"(This is) my second time needing treatment with Dr. Taylor and I feel almost 100% better. I have had great response to the care he has been giving me over the past 3 months. Isabel, Margaret and Susie are awesome massage therapists and have been spot on each time they have cared for me. The reception staff is always very professional, friendly, and helpful. Overall, awesome practice!" – Jennifer D.

**CALL TODAY TO SCHEDULE YOUR
\$35 DECOMPRESSION & LASER EVALUATION
(\$250 VALUE) AVAILABLE UNTIL
MARCH 23, 2016
4956 W Irving Park Road, Suite 200 • 773-725-5835**

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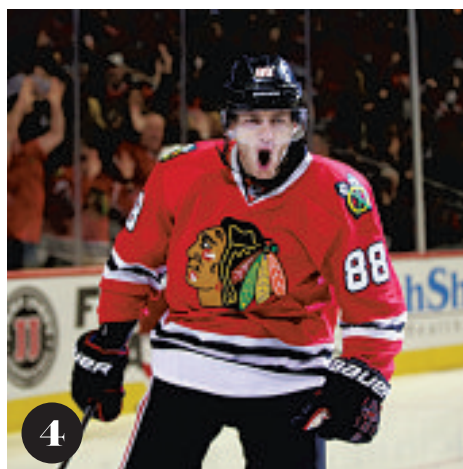
sports



2



3



4



5



1

LUCKY STRIPES

BASEBALL TEAMS RULE CHICAGO SPORTS UNIFORM POWER INDEX

Paul M. Banks

» redeye@redeyechicago.com
» [@paulmbanks](https://twitter.com/paulmbanks)

We're back in the midst of another sports overlap season as MLB, the NBA, MLS and the NHL are all in action. That makes it a perfect time to rank all the local professional uniforms. Time to play spring fashion police, Chicago sports-style. PAUL M. BANKS IS A REDEYE CONTRIBUTOR. @PAULMBANKS



6



7



8



9

1

WHITE SOX

Along with the L.A. Kings and Los Angeles/Oakland Raiders, the Sox provided the dress code for gangsta rap, the anti-establishment music of this generation. “Straight Outta Compton” was one of 2015’s biggest hits, and with White Sox caps prevalent in that film, the ‘90s nostalgia craze went up another level. It took many attempts, but the Sox finally got their logo and color scheme right in 1990, thus ending a stretch in which they seemed to do a makeover every five years.

Celebrity reps:

Doesn’t get better than President Obama. Adding several ‘90s hip-hop and R&B artists further cements their first-place finish here.

4

BLACKHAWKS

The world ends if you dare step on the Hawks logo in the locker room at the United Center, so I had no choice but to place them in the Top 4. If you don’t “commit to the Indian,” as Denis Savard once said, the hockey gods shall smite you.

Celebrity reps:

What Chicago celebrity isn’t a Hawks fan? Vince Vaughn probably carries the flag, but Tom Morello from Rage Against the Machine and CM Punk are sleepers. Again, apologies for Belushi and Cusack.

7

SKY

Love powder blue, but it doesn’t work well with that shade of yellow. I also love the concept of naming a team after the city’s impressive skyline, but the execution is lacking.

Celebrity reps

Michelle Williams from Destiny’s Child is a minority owner. Dwyane Wade and former Secretary of Education Arne Duncan are big fans, too.

2

CUBS

They aren’t just red, white and blue; they’re fire-engine red and royal blue. The Cubs’ look is as universally appealing and wholesomely comforting as the American flag. It helps that the ballpark, fan base and team brand embody Middle America, too.

Celebrity reps

The team has an embarrassment of riches with Bill Murray, Joe Mantegna, Nick Offerman, Eddie Vedder and Billy Corgan. There’s also embarrassment with Rod Blagojevich, Jim Belushi and John Cusack.

5

BULLS

1990s nostalgia is like Hansel in the first “Zoolander” movie —“so hot right now.” Hence the Michael Jordan No. 23 and Scottie Pippen No. 33 are back in vogue (not En Vogue like the ‘90s R&B supergroup).

Celebrity reps

Miley Cyrus recently sported a Jordan tank, which is impressive considering she was 5 when he led the Bulls to their most recent title. Jenny McCarthy had a Bulls-themed segment in her Playboy Playmate of the Year video. Or so I’ve heard.

8

FIRE

Chicago is just like the Big Ten Conference in that nearly half the teams have red as a major color. This year’s Fire kit accentuates that, and it marks an improvement over previous seasons.

Celebrity rep

Lupe Fiasco.

3

RED STARS

A handful of teams appropriate the Chicago flag, but no one does it better than the franchise named after it. What really sells me, though, is having powder blue, which dominated MLB road uniforms in the 1980s, as the primary color.

Celebrity reps

Rise Against singer Tim McIlrath and “Biggest Loser” winner Toma Dobrosavljevic.

6

WOLVES

The logo won The Hockey News’ award for best logo in major professional hockey (excluding the NHL) in 1998-99. Maybe that’s why the Winnipeg Jets went with a similar look when they became the Phoenix Coyotes in 1996, two years after the Wolves were founded.

Celebrity reps

Chicago native and Milwaukee Bucks forward Jabari Parker bought a couple of Wolves sweaters, and there’s a dude wearing a Wolves jersey in the opening montage of “Entourage.”

9

BEARS

There’s nothing extraordinary about the Bears uniform except the fans who buy it and wear it. Your loyalty to the brand and the franchise is beyond superlative.

Celebrity reps

Since Vaughn made that “30 for 30” documentary on the ‘85 Bears, he’s the flagship celeb fan now. Danica Patrick often expresses her support for the Bears on social media, and Ashton Kutcher and Mila Kunis have been spotted on the sidelines in recent seasons.

EARLY VOTING IN CHICAGO OPEN NOW THROUGH MARCH 12



Monday - Saturday, 9 am - 5 pm

- Registered voters don’t need a reason or excuse to vote early.
- Chicago voters may use any of the City’s 51 sites.
- Voters may register or file address changes at any site.
- Need to register? Have 2 IDs, one with your address.

WARD	LOCATION	ADDRESS
1	Goldblatts Bldg.	1615 W Chicago
2	Pulaski Park	1419 W Blackhawk St
3	Chicago Bee Library	3647 S State
4	Dr M L King Commy. Cntr.	4314 S Cottage Grove
5	Jackson Park	6401 S Stony Island Av
6	Whitney Young Library	7901 S King Dr
7	Jeffery Manor Library	2401 E 100th St
8	Olive Harvey College	10001 S Woodlawn
9	Palmer Park	201 E 111th St
10	Vodak/E Side Library	3710 E 106th St
11	District 9 Police Station	3120 S Halsted
12	McKinley Park	2210 W Pershing
13	West Lawn Park	4233 W 65th St
14	Archer Hts. Library	5055 S Archer
15	Gage Park	2411 W 55th St
16	Lindblom Park	6054 S Damen
17	Thurgood Marshall Library	7506 S Racine
18	Wrightwd.-Ashburn Library	8530 S Kedzie
19	Mt. Greenwood Park	3721 W 111th St
20	Coleman Library	731 E 63rd St
21	Woodson Library	9525 S Halsted
22	Piotrowski Park	4247 W 31st St
23	Clearing Library	6423 W 63rd Pl
24	Douglass Library	3353 W 13th St
25	Chinatown Library	2100 S Wentworth
26	Humboldt Pk. Library	1605 N Troy
27	Eckhart Park	1330 W Chicago
28	W. Side Learning Ctr.	4624 W Madison
29	Amundsen Park	6200 W Bloomingdale
30	Kilbourn Park	3501 N Kilbourn
31	Portage Cragin Library	5108 W Belmont
32	Bucktown-Wicker Pk Library	1701 N Milwaukee
33	McFetridge Sports Center	3843 N California
34	West Pullman Library	830 W 119th St
35	Northeastern IL Univ - El Centro	3390 W Avondale
36	West Belmont Library	3104 N Narragansett
37	West Chicago Library	4856 W Chicago
38	Hiawatha Park	8029 W Forest Preserve
39	N. Park Village Admin. Bldg.	5801 N Pulaski
40	Budlong Woods Library	5630 N Lincoln
41	Roden Library	6083 N Northwest
42	Museum of Broadcast Comm.	360 N State
43	Lincoln Park Library	1150 W Fullerton
44	Merlo Library	644 W Belmont
45	District 16 Police Station	5151 N Milwaukee
46	Truman College	1145 W Wilson
47	Welles Park	2333 W Sunnyside
48	Edgewater Library	6000 N Broadway
49	Pottawattomie Park	7340 N Rogers
50	Warren Park	6601 N Western
Board of Election Commissioners		69 W Washington St.

Highlighted sites also open Sundays, certain weeknights and on March 13-14.
More info at chicagoelections.com

NACHO BUSINESS

3 CHICAGO CLASSICS IN NACHO FORM

By Morgan Olsen | REDEYE

Nachos are arguably the most agreeable snack out there. Even when they're bad, they're usually pretty good. Composed of just three major ingredients—tortilla chips, molten cheese and a [bleepload of toppings—there are infinite variations on the Tex-Mex delicacy. That got us thinking: What Chicago staples could we reinvent in nacho form? I think you know where this is going. Please join us in welcoming the Chicago hot dog, deep-dish pizza and Italian sausage to nacho status. These are nacho average nachos. (Sorry, we had to.) Follow the recipes below to achieve cheesy greatness with a hint of your favorite Chicago flavors.

@MORGANOLSEN | MCOLSEN@REDEYECHICAGO.COM

DEEP-DISH PIZZA NACHOS



1 bag restaurant-style tortilla chips



1/3 cup pizza sauce (more or less to taste)



1 small yellow onion, diced



1 pound Italian sausage (casings removed)



2 cups shredded mozzarella cheese



1 green pepper, diced

INSTRUCTIONS

1. **Break up and brown** Italian sausage in a non-stick skillet over medium-high heat until meat is crumbled and no longer pink. Drain excess grease and set aside.
2. **Position** oven rack about 6-8 inches away from heat source and preheat the broiler.
3. **Spread** tortilla chips on tinfoil-lined baking sheet or disposable aluminum pan.
4. **Spoon** pizza sauce evenly across chips.
5. **Top** with mozzarella, cooked sausage, onion and green pepper.
6. **Add** more cheese and pizza sauce to taste.
7. **Broil** until cheese is melted and chips begin to brown, approximately 5-7 minutes. Keep a close eye on the pan to ensure nachos don't burn.
8. **Optional:** Serve with a side of freshly grated parmesan, crushed red pepper and fums.



CHICAGO HOT DOG NACHOS



1 bag restaurant-style tortilla chips



3 cooked or grilled hot dogs, chopped



3 pickle spears, sliced



8-10 grape tomatoes, quartered



Relish to taste

INSTRUCTIONS

1. **Combine** 2 parts sour cream to 1 part mustard, mix well and set aside.
2. **Position** oven rack about 6-8 inches away from heat source and preheat the broiler.
3. **Spread** tortilla chips on tinfoil-lined baking sheet or disposable aluminum pan.
4. **Top** chips with cheddar, hot dogs, tomato, onion and sport pepper.
5. **Broil** until cheese is melted and chips begin to brown, approximately 5-7 minutes.
6. **Top** with pickle, a dash of celery salt, a sprinkle of relish and a drizzle of sour cream and mustard mixture.
7. **Disown** anyone who asks for ketchup.



ITALIAN BEEF NACHOS



1 bag restaurant-style tortilla chips



2 cups shredded mozzarella cheese



6-8 slices of roast beef, shredded



1 green pepper, diced



Giardiniera to taste

INSTRUCTIONS

1. **Position** oven rack about 6-8 inches away from heat source and preheat the broiler.
2. **Spread** tortilla chips on tinfoil-lined baking sheet or disposable aluminum pan.
3. **Optional:** If you make your own roast beef (we cheated and used the packaged kind), pour 1/3 cup of the meat's juices—or jus—over the chips.
4. **Top** with mozzarella, roast beef and green pepper.
5. **Broil** until cheese is melted and chips begin to brown, approximately 5-7 minutes.
6. **Top** with giardiniera to taste and speak with a heavy Chicago accent while serving.



LENTY/REDEYE PHOTOS

NACHO BUSINESS

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1 small yellow onion, diced



1 pound Italian sausage (casings removed)



2 cups shredded mozzarella cheese



1 green pepper, diced

INSTRUCTIONS

1. **Break up and brown** Italian sausage in a non-stick skillet over medium-high heat until meat is crumbled and no longer pink. Drain excess grease and set aside.
2. **Position** oven rack about 6-8 inches away from heat source and preheat the broiler.
3. **Spread** tortilla chips on tinfoil-lined baking sheet or disposable aluminum pan.
4. **Spoon** pizza sauce evenly across chips.
5. **Top** with mozzarella, cooked sausage, onion and green pepper.
6. **Add** more cheese and pizza sauce to taste.
7. **Broil** until cheese is melted and chips begin to brown, approximately 5-7 minutes. Keep a close eye on the pan to ensure nachos don't burn.
8. **Optional:** Serve with a side of freshly grated parmesan, crushed red pepper and fennel.



CHICAGO HOT DOG NACHOS



1 bag restaurant-style tortilla chips



3 cooked or grilled hot dogs, chopped



3 pickle spears, diced



8-10 grape tomatoes, quartered



Relish to taste

INSTRUCTIONS

1. **Combine** 2 parts sour cream to 1 part mustard, mix well and set aside.
2. **Position** oven rack about 6-8 inches away from heat source and preheat the broiler.
3. **Spread** tortilla chips on tinfoil-lined baking sheet or disposable aluminum pan.
4. **Top** chips with cheddar, hot dogs, tomato, onion and sport pepper.
5. **Broil** until cheese is melted and chips begin to brown, approximately 5-7 minutes.
6. **Top** with pickle, a dash of celery salt, a sprinkle of relish and a drizzle of sour cream and mustard mixture.
7. **Disown** anyone who asks for ketchup.



ITALIAN BEEF NACHOS



1 bag restaurant-style tortilla chips



2 cups shredded mozzarella cheese



6-8 slices of roast beef, shredded



1 green pepper, diced



Giardiniera to taste

INSTRUCTIONS

1. **Position** oven rack about 6-8 inches away from heat source and preheat the broiler.
2. **Spread** tortilla chips on tinfoil-lined baking sheet or disposable aluminum pan.
3. **Optional:** If you make your own roast beef (we cheated and used the packaged kind), pour 1/3 cup of the meat's juices—or jus—over the chips.
4. **Top** with mozzarella, roast beef and green pepper.
5. **Broil** until cheese is melted and chips begin to brown, approximately 5-7 minutes.
6. **Top** with giardiniera to taste and speak with a heavy Chicago accent while serving.



LENTY/REDEYE PHOTOS

winter sucks

WINTER SUCKS
GET STUFF
DONE



LENNY GILMORE/REDEYE PHOTOS

Sweet heat

BRONZEVILLE JERK SHACK SERVES CITY'S BEST JERK CHICKEN

By Michael Nigrant | FOR REDEYE

It will probably be a few years before we really know if Kanye West is a misunderstood genius or certifiably crazy. What I do know—or at least have on good authority—is that despite evidence against it, West is a nice guy. “I know there’s a lot going on and people think Kanye’s gone off, but when I cooked for him on the Yeezus tour, he was the nicest guy ever,” said Pierre Johnson, executive chef of Bronzeville Jerk Shack.

As a former Live Nation concert chef, Johnson also went on tour with the likes of Macklemore and One Direction. The Culinary Institute of America-trained chef, who grew up in Bronzeville and attended Dunbar High School, found his current occupation through an odd twist of fate while touring with iD in 2014.

While working their Soldier Field stop, Johnson broke his leg and was left stranded in Chicago, rehabbing for months. He tried to go

back on the road, but his injury made that difficult. Johnson eventually hooked up with Bernard Loyd, an ex-McKinsey consultant who was creating a culinary business incubator in Bronzeville called Bronzeville Cookin’. Loyd, a jerk aficionado who married into a Jamaican family, already had the idea for a Chicago jerk shack before the two met. Johnson took Loyd’s ideas and executed the culinary vision. I stopped in recently to see if Bronzeville Jerk Shack is a fiery newcomer or a flameless flop.

THE SCENE

Located at 51st Street and Prairie Avenue, the restaurant is situated in the epicenter of past and future greatness. About 10 blocks north, you’ll find one of Louis Armstrong’s old residences. Go east, and you’ll run into Muhammad Ali’s old Chicago digs.

The space features a fire-engine red garage door that swings up to create a breezy al fresco scene come summertime. Inside, the chocolate-colored, rough-hewn tables serve as a gathering place for community meetings and Loyd’s crew of Bronzeville activists and entrepreneurs. Bob Marley croons on a pair of speakers, grill smoke hangs in a haze and juniper and pepper perfume blows over me in waves.

THE FOOD

The reputation of jerk chicken in Chicago is bleak. Some places cover their chicken in

icky pastes, while others rub so much scotch bonnet into their marinades that one bite blows your palate to bits.

But Johnson understands balance.

His jerk chicken (\$4-\$12.50) is exceptionally juicy and rimmed with a touch of heat—but not too much. The skin is crispy, and the juices in some bites are sealed in and carbonized like Han Solo in “The Empire Strikes Back.” Whole chickens are butchered in-house, marinated overnight and partly cooked on a grill.

The parts are then smoked and eventually finished to order back on the grill. Because the chicken isn’t totally pre-cooked, this isn’t fast food. You’ll wait a bit, but that’s the worthwhile price of freshness.

If you want more heat, Johnson has developed a vinegar-based jerk sauce served on the side that’s ripe with the citrus-kissed heat of scotch bonnet peppers. Just as juicy

MINI-REVIEW
BRONZEVILLE
JERK SHACK
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★★★★★
Heating up



'Hellshire Beach' Festival



Housemade sorrel



Jerk chicken



Bronzeville Jerk Shack

as the chicken are thick hunks of blackened jerk pork on offer. According to Johnson, jerk pork (\$3.50-\$11) is more authentic than chicken. "The Indian tribes in Jamaica developed the technique to cure pork when they were hiding from the British," he said. "They marinated the pork in these spices and buried them in holes in the ground. They couldn't really cook the pork because the fire would be seen by their enemies, so the marinade cooked the chicken or cured it in about a week."

At most places, even when the chicken is good, the side dishes tend to suffer. But again, Johnson is a total pro. The saltfish fritters (\$3) are fried to order. Golden brown and crunchy, they're like sea-kissed hushpuppies stuffed with creamy gossamer threads of fish fillet. "I started on the recipe in April, and we opened in September," Johnson said.

"It wasn't perfect until October. This recipe took forever to get right."

Also on offer is a side dubbed "Hellshire Beach" Festival (\$3). Before tacking it onto my order, I wondered if they'd bring tickets to a Jamaican beachside version of Burning Man. What I got instead were sweet and savory donuts with flesh that puffed a steamy essence of sweet corn.

The only thing I didn't dig was the pineapple upside-down cake (\$3). It was a touch too dense and dry, and it came straight out of the ice-cold refrigerator.

THE DRINKS

One of my favorite soft drinks in the world is Ting (\$2), which is on offer at Bronzeville Jerk Shack. If you've never had it, it's like Squirt infused with about a hundred more pounds of grapefruit flavor per milliliter.

There's also plenty in the Coke-branded fridge out front as well as a selection of ginger beers and a housemade sorrel hibiscus punch (\$2) that I regretfully missed when I dined.

BOTTOM LINE

Bronzeville Jerk Shack serves the best jerk chicken in Chicago. If you don't frequent the neighborhood, it's worth a ride over on the nearby Green Line. In the words of Kanye West, "Shut the [bleep] up and enjoy the greatness."

MICHAEL NAGRANT IS A REDEYE CONTRIBUTOR. REPORTERS VISIT RESTAURANTS UNANNOUNCED, AND MEALS ARE PAID FOR BY REDEYE. @REDEYEEATDRINK | REDEYE@REDEYEECHICAGO.COM

RATINGS KEY ★★★★★ DEAD UPON ARRIVAL
★★★★ PROCEED WITH CAUTION ★★★★★ GIVE IT SOME
TIME ★★★★★ TAKE IT OR LEAVE IT ★★★★★ OFF TO A
GOOD START ★★★★★ HEATING UP ★★★★★ ALREADY HOT

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CUISINE / ICELANDIC MENU at CITÉ / MARCH 17-20

Icelandic chef Thrainn Freyr Vigfússon, head chef at Blue Lagoon's LAVA Restaurant, has flown to Chicago to collaborate with two chefs from Cité, Executive Chef Oscar Ornelas and Chef Martial Noguier.

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MUSIC / REYKJAVIK CALLING at MARTYRS' / MARCH 18

Reykjavik Calling, the famed Icelandic-North American collaboration concert, presented by CIMMFest and the Iceland Airwaves Music Festival, will take place at Martyrs'. Experience some of Iceland's top musicians, Axel Flóvent, Ceasetone and Beebe and the bluebirds, as they play alongside two local acts, The Claudettes and Dave Herrero and Jimmy Burns in a duo-performance.

3855 N LINCOLN AVE
DOORS OPEN AT 8:00PM | SHOW STARTS AT 8:30PM
COST: FREE | 21+

FILM / "ROKK Í REYKJAVIK" at LOGAN THEATRE / MARCH 19

Join Iceland Naturally for a screening of Rokk í Reykjavik (Rock in Reykjavik), a documentary that explores the expanding rock scene in Iceland. The film features a variety of performances and interviews with well-known rock stars from 1981-1982.

2646 N MILWAUKEE AVE
SHOW STARTS AT 3:00PM
COST: FREE

LITERATURE / THE WRITE STUFF at CHICAGO ATHLETIC ASSOCIATION HOTEL'S DRAWING ROOM / MARCH 20

Explore why Iceland inspires us to put pen to paper. This literary event celebrates Iceland's robust storytelling culture with a discussion lead by Eliza Reid, a Reykjavik-based writer and editor who helped found the Iceland Writers Retreat.

12 S. MICHIGAN AVE
STARTS AT 2:00PM
COST: FREE

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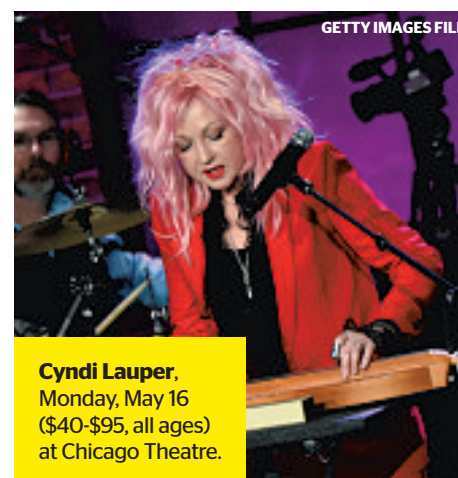
ON SALE 10 A.M. FRIDAY
***BADBADNOTGOOD**, Saturday, June 4 (\$17, 17+) at Subterranean.

Max Frost, Saturday, April 30 (\$12, 18+) at Schubas.

***Sturgill Simpson**, Friday, June 3 (\$30-\$35, 18+) at Riviera Theatre.

ON SALE 11 A.M. FRIDAY
Nothing, Friday, June 10 (\$16-\$18, 17+) at Subterranean.

ON SALE NOON FRIDAY
311, Matisyahu, Friday, July 8 (\$29.75-\$45, all ages) at FirstMerit Bank Pavilion at Northerly Island.



Cyndi Lauper, Monday, May 16 (\$40-\$95, all ages) at Chicago Theatre.

James McCartney, Tuesday, June 21 (\$15, 21+) at Schubas.

We Were Promised Jetpacks, Friday, June 24 (\$17-\$20, 17+) at Bottom Lounge.

ON SALE 10 A.M. SATURDAY

Bad Company and Joe Walsh, Thursday, June 23 (\$39.95-\$129.95, all ages) at FirstMerit Bank

Pavilion at Northerly Island.

ON SALE 10 A.M. MONDAY
Perfume, Wednesday, Aug. 31 (\$49.50, all ages) at Vic Theatre.

ON SALE NOW
Enter Shikari, Sunday, May 15 (\$16-\$18, all ages) at Bottom Lounge.

***Jay Electronica**, Sunday, April 3 (\$26-\$36, 18+) at Metro.

***Palehound**, Friday, May 20 (\$12-\$14, 17+) at Beat Kitchen.

Vérité, Lostboycrew, Monday, May 23 (\$12-\$14, 21+) at Schubas.

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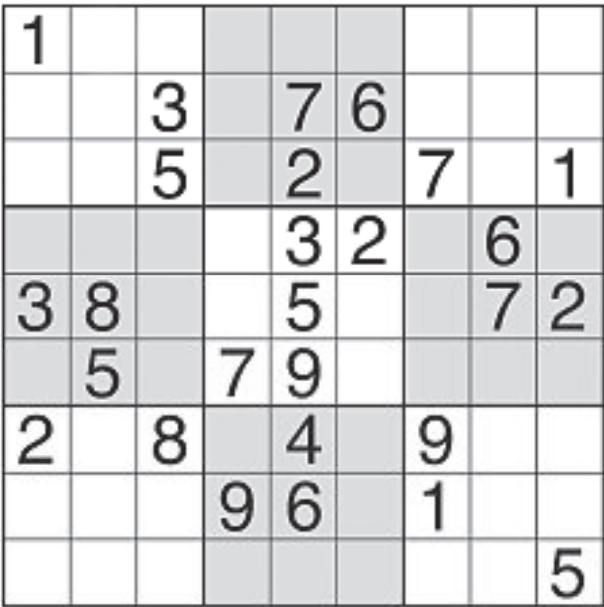
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puzzles



DIFFICULTY RATING: ★★☆☆☆



TUESDAY'S SOLUTIONS

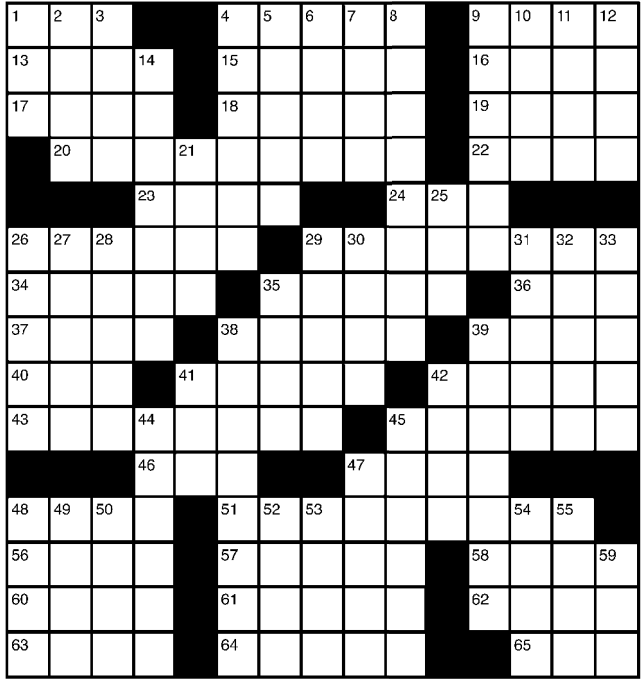


ACROSS

- 1 Brown shade
- 4 Deep hole
- 9 Illegal way to make money
- 13 Nights before big holidays
- 15 Feel about blindly
- 16 Word following Morse or zip
- 17 Student's table
- 18 Severity
- 19 Highway
- 20 Deadlock
- 22 Charitable gift
- 23 Nicklaus' pegs
- 24 Just purchased
- 26 Go higher
- 29 Unnecessary
- 34 Shadowboxes
- 35 off, berates
- 36 180; change directions
- 37 His and ___ like matching items for Dad & Mom
- 38 Fortunate
- 39 Baby's eating accessories
- 40 Cochlea's place
- 41 Songbirds
- 42 Looks directly at
- 43 Commandeers a plane in flight
- 45 Larder
- 46 Next month: abbr.
- 47 Unconscious state
- 48 Current letters
- 51 Competitors
- 56 Recess for a breakfast table
- 57 Washington's Puget ___
- 58 and crafts
- 60 Movement of the waves
- 61 Sudden increase
- 62 Spinnaker or jib
- 63 Job opening
- 64 Mistake
- 65 Be nosy

DOWN

- 1 Kennedy
- 2 Pennsylvania and Fifth: abbr.
- 3 Finch's home
- 4 Concurred
- 5 Teacup edges



- 6 Meditative exercise
- 7 Blemish
- 8 In a calm way
- 9 Write quickly and awkwardly
- 10 Chilly
- 11 Actor ___ West
- 12 Prescriptions, for short
- 14 Katarina Witt & Michelle Kwan
- 21 Part of the eye
- 25 Ames & Koch
- 26 Hearth debris
- 27 Say something
- 28 Tote; bear
- 29 Least popular chicken pieces
- 30 Forest animals
- 31 King's decree
- 32 Not smashed
- 33 Impudent
- 35 Ankara native
- 38 Sport that uses a rubber ball
- 39 Yellow fruits
- 41 Drink like Fido
- 42 Renown
- 44 Windbreaker
- 45 Reflect on
- 47 African nation
- 48 Raid victims
- 49 Bedspring
- 50 Airhead
- 52 Rain heavily
- 53 Cat's sound
- 54 Pitfall
- 55 Mix in a bowl
- 59 Devious



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- » One gram of your DNA could store all of Facebook and Google's data.
- » The Amber Room, made entirely of amber, gold and precious stones, was stolen from St. Petersburg by Nazis during World War II.
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OUT WITH A BANG

"Downton Abbey" went out big on Sunday. The PBS drama's series finale drew 9.6 million viewers, the biggest finale audience of the series' six seasons, according to [thr.com](#). That's 14 percent more than the Season 5 finale's audience of 8.4 million. "These six seasons of Downton Abbey have truly been a fantastic ride for all of us in the public television family," PBS president and CEO Paula Kerger said in a statement, according to THR.

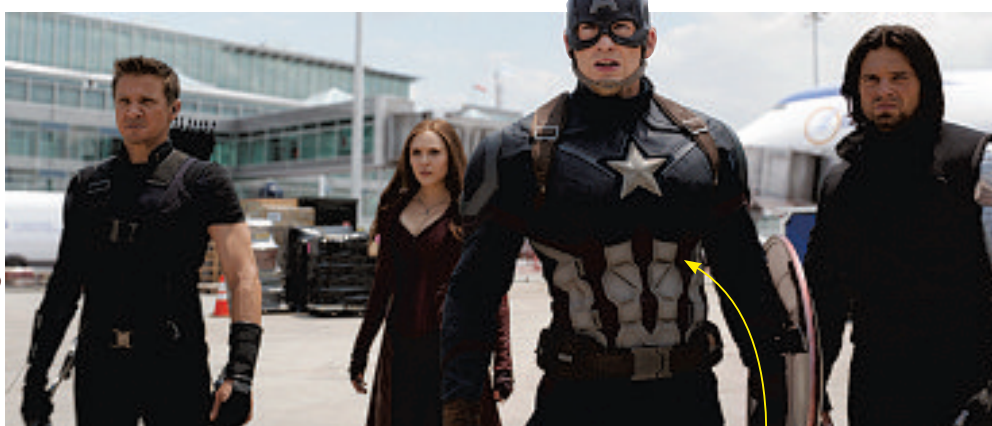
THE QUOTE

"I don't pay attention to negative stuff. I have so much good stuff going on in my life right now that I try not to pay attention."

—"Fuller House" star [Jodie Sweetin](#), to E! News, when asked about old photos Miley Cyrus recently posted to her Instagram that show Sweetin straddling a man. Sweetin is a recovering drug addict.



GETTY IMAGES



THE DIGIT

146 That's how many minutes the upcoming Marvel film "Captain America: Civil War" clocks in at, according to [vulture.com](#). The movie will be Marvel's longest movie to date, surpassing both "Avengers" films. Look, honestly, we don't care, because we'd watch [Chris Evans](#) and Robert Downey Jr. for hours and hours and hours. Swoon.



AP FILE

Pam is BAAACCCK

Don't mean to disappoint, but [Jenna Fischer](#) (not Pam Beesly) might be gracing our TV screens once more. According to [variety.com](#), Fischer has been cast as Matt LeBlanc's on-screen wife in his CBS comedy pilot. Her character, Andi, decides she wants to return to work, so LeBlanc's character agrees to handle parenting chores, according to Variety. We're pumped.

GETTY IMAGES FILE



HOT DATE AUG. 16

That's when you can expect to pick up [Amy Schumer's](#) book of personal stories, "The Girl with the Lower Back Tattoo." The comedian tweeted out its release date on Tuesday, and it is available for preorder. OK, can we just all agree the name of that book is golden?



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